



DURHAM COUNTY HEALTH DEPARTMENT

Environmental Health Division

15A NCAC 18A .2635 REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

The following requirements shall be satisfied in order for temporary food establishments to qualify for a permit under Rule .2602 of this Section:

(1) Temporary food establishments shall be located in clean surroundings and kept in a clean and sanitary condition. They shall be so constructed and arranged that food, utensils, and equipment will not be exposed to insects, dust, and other contamination. Protection against flies and other insects shall be provided by screening or by effective use of fans.

- A) A solid material must extend up from the ground surface at least (3') three feet on all sides and the area above the wrap/material must be either solid or screened on non-serving sides. An entry flap should be provided for employees.
- B) Open areas for serving food should be kept to a minimum.
- C) All booths/stands must have a roof/top that must be dust and water proof. The top/roof must meet all sides with no open gaps.
- D) The public is not allowed in the booth/stand.
- E) A sod or grass floor will be accepted provided that the grass does not exceed (2") in length.
- F) Fans are recommended in the food prep area to reduce flying insect problems. Fans should blow outward.
- G) An example of a typical booth is shown in pictures #4 & #5.

(2) Where food or griddles are exposed to the public or to dust or insects, they shall be protected by glass, or otherwise, on the front, top, and ends, and exposed only as much as may be necessary to permit handling and serving of the food.

- A) Serving lines must have sneeze guard protection. Sneeze guard protection must be on front, top and sides of the serving line. Serving lines are where food items are kept hot or cold and prepared or plated to serve customers.
- B) Food items that are wrapped or bagged in the food prep area and then served to the customer over the counter would not be required to have sneeze guard protection.

(3) All griddles, warmers, spatulas, refrigerators, and other utensils and equipment shall be cleaned routinely and maintained in a sanitary manner.

- A) All equipment shall be clean and sanitized before permitting.
- B) Small cooking utensils should be kept in a clean sanitized container.
- C) All equipment shall be stored in a clean sanitary area. Storage on the ground, near trash cans or in contact with booth wrap/material is not allowed.
- D) A container of sanitizer must be available at all times for sanitizing counter tops, cutting boards, etc.
- E) Table/counter tops should be cleaned using hot soapy water and sanitized as needed, but at least every (2) two hours.

(4) Running water under pressure shall be provided. The water supply shall be approved and of a safe, sanitary quality. Provisions shall be made for heating water for the washing of utensils and equipment. At least a single vat sink, large enough in which to wash cooking utensils, pots, and pans, must be provided. At least one drain board or counter top space must be provided.

- A) Water under pressure from an approved well or municipal supply or units with built in pressure water tanks will be required. Pressure tanks should be clean, sanitized and flushed with potable water before use. Gravity water systems, such as a (5) five gallon container with a spout, will not meet this requirement.
- B) Hose and nozzle must be stored above ground in a sanitary manner.
- C) Each booth must have water heating facilities. A camp stove, electric grill or a large coffee pot would be approved; however, an open fire or charcoal grill would not satisfy this requirement.
- D) Water must be heated to at least 130° F.
- E) Each booth shall have a single vat sink with drain that must be accommodate the largest cooking equipment.
- F) Enough hot water must be available to fill the required vat sink for washing utensils and equipment.
- G) Space must be set aside for drying and storage of cleaned utensils and equipment, such as table top space and a covered container.
- H) Any hose for the delivery of potable water must first be sanitized. Household bleach may be used.

(5) Facilities shall be provided for employees' hand washing. These may consist of a pan, soap, and single-use towels.

- A) A separate hand washing facility must be available for hand washing and labeled for 'hand washing only' with a marker or tape.
- B) The hand washing hand washing facility must be available at all times when food is being prepared or served. The single vat sink used for utensil/equipment cannot be used for hand washing. An example is shown in picture # 3.
- C) Each booth shall have hand washing facilities to include pan/bucket of water, soap, and single service towels. Cloth towels are not acceptable.
- D) Plastic gloves are recommended. Gloves are not to be used as a substitute for the hand washing facility.

(6) Convenient and approved toilet facilities shall be provided for use by employees. Public toilet facilities provided on the grounds are acceptable if reasonably convenient, adequate, and kept clean. Sewage shall be disposed of in an approved manner.

- A) All waste water from the single vat sink and hand washing facility must be disposed of in a sanitary sewer.
- B) A container must be provided at each booth to collect waste water for proper disposal and labeled 'waste disposal'. This container may be a bucket or trash can.
- C) The waste water collection container must be emptied and not allowed to over flow. Any over flow of waste water onto the ground will result in the immediate revocation of the food service permit.

(7) Potentially hazardous foods shall be refrigerated in accordance with Rule .2609 of this Section. All food shall be stored, handled, and displayed in accordance with Rule .2610(a) through (d) of this Section. Food service equipment shall be stored in accordance with Rule .2620 of this Section.

- A) Domestic refrigeration may be used. Refrigerators must be clean and in good condition.
- B) Ice chests may be used if adequate ice is provided through out the event.
- C) Potentially hazardous foods should not be stored in ice overnight unless there is adequate ice to maintain the temperature of the products below 45°F.
- D) All food must be stored off the ground and in a sanitary manner.
- E) Ice used for consumption must be stored properly.
- F) No items such as bottled or canned drinks, milk, lemons, etc., can be stored in ice intended for consumption.

(8) Garbage and refuse shall be collected and stored in standard water-tight garbage cans provided with tight fitting lids or other approved containers or methods. Garbage and refuse shall be removed at least daily and disposed of in a sanitary manner. Waste water shall be so disposed of as not to create a nuisance. Each operator shall keep his immediate premises clean.

- A) Garbage cans shall be furnished for each booth/stand.
- B) Garbage cans shall be emptied when full and not be allowed to overflow.
- C) Plastic liners are recommended for garbage cans.
- D) Garbage cans are not to be used as food preparation surfaces or storage areas.
- E) Garbage cans shall be located inside the booth/stand.

(9) All food served shall be clean, wholesome, and free from adulteration. Potentially hazardous foods such as cream-filled pastries and pies, and salads such as potato, chicken, ham, crab, etc., shall not be served in a temporary food establishment. Hamburgers shall be obtained from an approved market or plant in patties separated by clean paper, or other wrapping material, and ready to cook. Wrapped sandwiches shall be obtained from an approved source. Poultry shall be prepared for cooking in an approved market or plant. Drinks served shall be limited to packaged, canned, or bottled drinks, packaged milk, coffee, or carbonated beverages from approved dispensing devices.

- A) Food items that are prohibited in temporary food stands: potato salad, chicken salad, ham salad, crab salad, egg salad, home canned goods, and cream filled pastries or pies such as meringues.
- B) Hamburgers shall be in patties and ready to cook. Patties are not to be prepared on site.
- C) Food items should arrive at the booth/stand ready to cook. Poultry, fish and other meat products, or food items containing poultry, fish or other meats, such as egg rolls, shall be prepared (washed, rinsed cleaned, seasoned, marinated, battered cut sliced etc.) before the event and only cooked, fried or baked at the event site.
- D) Ice for food items shall be treated as a food item and be stored properly.
- E) Foods that do **not** require permitting by the Durham County Health Department: Candy apples, ice cream, cotton candy, popcorn, peanuts, fountain drinks and commercially packaged foods, cakes and bakery products. *NOTE: these foods would be the only foods offered in a non-permitted booth/stand.*

(10) Food prepared by local groups shall be prepared in an approved kitchen, and such groups shall maintain a record of the type and origin of such foods. These foods shall be prepared, transported, and stored in a sanitary manner protected from contamination and spoilage.

- A) An approved kitchen is permitted by the Durham County Health Department or the Department of Agriculture.
- B) Groups using the facilities of an approved kitchen not permitted in Durham County must show proof that the kitchen possesses a valid permit.
- C) A copy of the permit, last inspection sheet or letter from the local health department will be required.
- C) All foods that are prepared, transported and stored must be maintained at the proper temperatures. Cold foods must be stored at 45° F. or below and hot foods must be stored at 140°F. or above.
- D) Foods transported hot must be held at a temperature of 140°F. or above and placed in insulated food transport carriers.

(11) No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work in a temporary food establishment in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons.

- A) All food handlers must wear hair restraints, such as baseball cap, paper cap or hair net.
- B) Any cuts, boils, etc. on a food handler which could come into contact with food or food contact surfaces must be properly bandaged. If the wound is to the hands, the use of gloves is required in addition to bandaging.

Picture #1

Example of a bimetal thermometer 0° to 220°



Picture #2

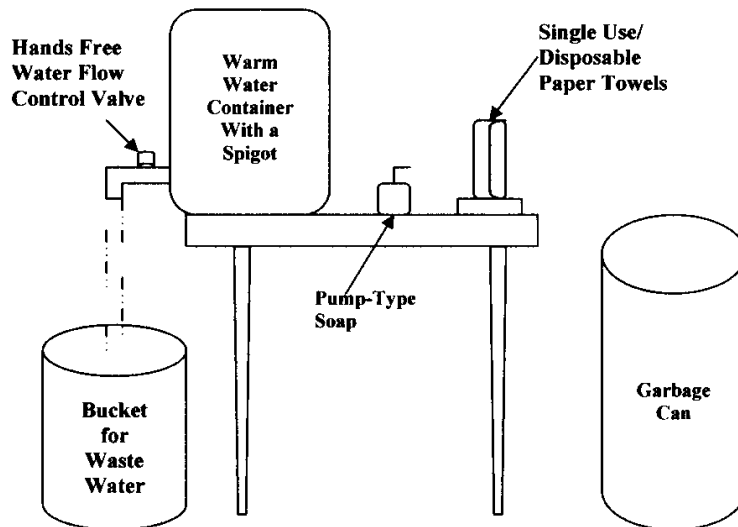
Example of a single vat laundry tub



Picture #3

TEMPORARY HANDWASHING DIAGRAM

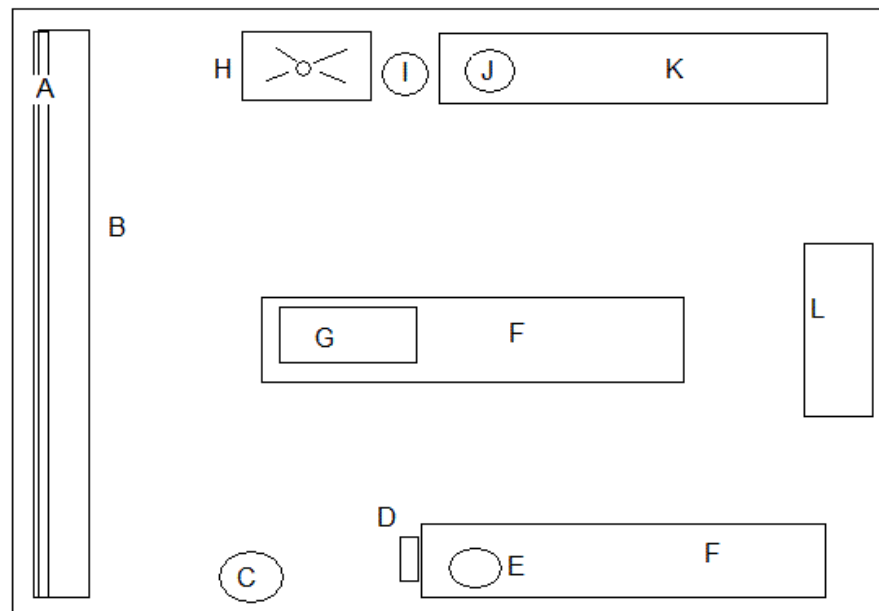
A temporary handwashing station is required at all permitted temporary food facilities. This must be set up **prior** to any food preparation. Provide a container with a spigot that allows hands-free flowing water, a waste water bucket, a pump-type soap dispenser, single use/disposable paper towels, and a garbage can for disposable paper towels. All food workers must wash their hands when they return to the concession stand/booth and after using the restroom, after eating, smoking, or handling unclean items.



Picture #4

Temporary Food Stand Floor Plan Example

- A - Serving line
- B - Sneeze guard
- C - Trash can
- D - Towel Rack
- E - handwash basin
- F - Prep table
- G - Sanitizing solution
- H - Single vat sink
- I - Liquid waste container
- J - Water heating
- K - Clean equipment table
- L - storage

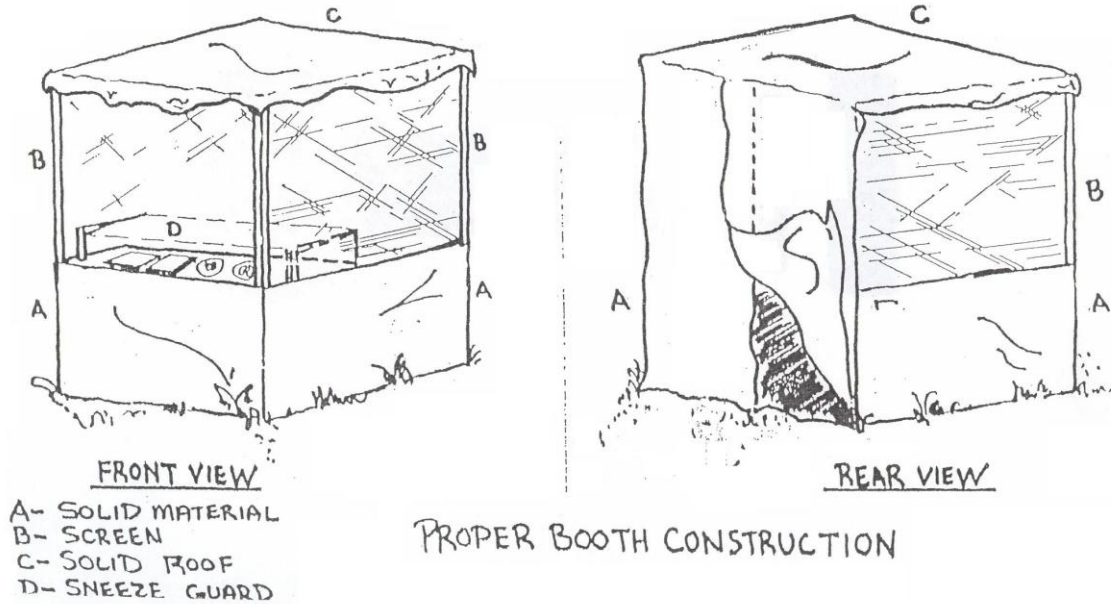


rev. 5/8/07

Picture #5

Rev. 5/9/07

TEMPORARY FOOD STAND



Temporary food establishment forms listing.

Vendor application
Event coordinator application
Food establishment permit / evaluation
TFE check list
Rules and requirements
Non-profit / tax exempt letter